

Spicy Chicken Burger

Ingredients

Marinade

- 1 chicken thigh
- 1 tbsp Worcestershire sauce
- 1/2 tsp chilli powder
- 1/2 tsp freshly ground black pepper
- 1/2 tsp salt
- 1/2 tsp mustard powder

Batter

- 1 tbsp cup flour
- 1 tbsp cup cornstarch
- 1 tbsp cup rice flour
- 1/2 tsp baking powder
- 1 egg, beaten
- 1 tbsp milk, chilled
- 1 tsp salt

Method

1. In a bowl, combine and mix well all marinade ingredients, cover then let it marinate while you prepare the rest of your ingredients.
2. Combine all batter ingredients and mix until it's even in consistency, it should be thick but still runny. Add more milk if needed.
3. Place corn chips in a bowl, roughly bash them with a rolling pin. The texture should resemble bigger breadcrumbs. Mix in the breadcrumbs and place it on a plate.
4. Dip chicken in the batter then roll it in the coating. Place on a plate ready for cooking.
5. Prepare a frypan for shallow frying. Add oil and cook until golden brown and cooked inside. You may need to put it in the oven if your pan was too hot and the coating is crispy, but the chicken is not cooked through.
6. Prepare the buns by spreading some mayonnaise, then a cheese slice, then the freshly cooked chicken then top with lettuce. Enjoy.

Coating

- 1/2 cup salted corn chips
- 1/2 cup breadcrumbs

Burger

- Burger Buns
- Cheese slices
- Mayonnaise (you can infuse this with some chilli sauce)
- Lettuce
- Oil